

RANGE TOP CONVECTION OVEN

MODEL OC-4T

INSTRUCTIONS

Installation
Operation
Maintenance



WELLS MANUFACTURING COMPANY
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ITEM NO. 48818 - 10/93

PARTS LIST: SP12S SERV PART OC-4T OC-4TC OC-4HC

ILLUS.	# PART NO.	DESCRIPTION
ELEMENTS:		
	501120	ELEM HC-125 225
	501450	ELEM (FRENCH PLATE) 2KW 240V
	50293	ELEM 240V 2600W HOT PLATE
	502991	KIT OC4HC CONVERTS TO OC4T CI
	63866	ELEM 208V 2500W CTR 4IN SP
	63872	ELEM 208V 2500W INNER 2.5IN SP
	68882	ELEM RANGE 480V 2600W
	68884	ELEM 480V CTR OC-4T
	68885	ELEM 480V INNER OC-4T
CONTROLS (THERMOSTATS & INFINITE SWITCHES):		
	50562	INFINITE SWITCH INF-240-277
	67438	CONTROL TEMP/TIME 5-PROG OC-1
	68889	SWITCH INFINITE 240V PILOT DTY
KNOBS:		
	68705	KNOB RANGE (INF SW) OC-4T
SWITCHES (ROCKER & TOGGLE):		
	65651	SWITCH DPDT 250V 15A ON/OFF
	65657	SWITCH FAN 2 SPD
MISC. ELECTRICAL:		
	501122	LIGHT HOT SURFACE HC 240V
	51157	LIGHT SIGNAL RED 240V
	54769	FUSEHOLDER HPA-EE 10A 240V
	54871	FUSE SC-10 34768 BOX OF 4
	57465	TERM BLOCK MAIN 85AMP
	60877	LIGHT SIGNAL WHITE 250V
	63880	RELAY DPDT M4200-2
	63932	MOTOR 2SP 1/4HP 208/240V OVEN
	65180	SNAP DISC THERMOSTAT M4200/OC1
	65239	PROXIMITY SWITCH ASSY OVENS
	65655	RELAY MERC 2 POLE 208/240V 35A
	65847	RELAY MERC SINGLE POLE 20A
	67550	PROBE ASSY TEMP OC-1
	68862	TRANSFORMER 480 TO 240X.5KVA
	69823	CAPACITOR MOTOR START 440V
	83439	VALVE SOLENOID SINGLE
MISC. MECHANICAL:		
	500872	LABEL HOT SURFACE IEC STD 417

ILLUS. # PART NO. DESCRIPTION

MISC. MECHANICAL:

501110	CERAMIC GLASS HC-225 2256
501124	CREME CLEANING HC-125 225
503252	GASKET CLOSE CELL, OVEN POT OC
63767	DOOR ASSY W/WINDOW OC-1
63768	DOOR OUTER WRAP M4200
63785	SUPPORT OVEN RACK M4200
63787	REED SWITCH BRACKET M4200
63797	WHEEL BLOWER M4200
63804	TRIM FR LOWER M4200
63817	DOOR GSKT TOP & BOT M4200
63834	GASKET ELEM M4200/OC-1
63860	BRKT DOOR HINGE TOP M4200
63886	WINDOW ASSY M4200
63887	PIN DOOR HINGE TOP M4200
63896	BRKT DOOR HINGE BTM M4200
63899	COVER DOOR PIN M4200-2
63900	SLEEVE DOOR HINGE BTM M4200
63912	PIN DOOR HINGE BOTTOM M4200
63946	HANDLE & LATCH ASSY M4200
63948	MAGNET PERMANENT
64591	PLATE MTG MAGNET M4200
65050	GRIP HANDLE M4200
65598	LEG ADJUST 6IN OC-1
65647	SHIELD PROX SWITCH OC-1
68703	DECAL OC-4T

HARDWARE:

500102	STRAIN RELIEF CONVECT OVENS
51040	GROMMET INSULATION 7/8D
51053	NUT KEP 8-32 PK100
51731	SCREW TRS PHL 8-32X11/16
54285	SCREW FLT 8-32X3/8 LG 100DPK50
55487	SCREW TRS PHL 8-32X5/16 PK 50
60329	SCREW RND PHL NI 6-32X7/8 PK10
60680	NUT KEP SS 10-32 PK10
60821	SCREW FLT SS 10-32 X 1 1/2
61048	BOLT HEX 1/4X20-3/4
61244	BUSHING INSULATOR 1 3/8IN
63889	CLIP RACK SUPPORT M4200

ACCESSORIES:

21330	CASTER SET CONVECTION OVEN
21372	CASTER SWIVEL W/BRAKE M4200
21373	CASTER SWIVEL W/O BRAKE M4200
21376	RACK OVEN M4200
21705	DRIP TRAY H-63/65
21950	RACK OVEN M4200 10 EA
22226	LEG KIT OVEN, S/S SET OF 4 PCS
22445	SCAPER CLEANING CERMAIC HP

WARRANTY STATEMENT

All commercial cooking equipment manufactured by WELLS is warranted against defects in materials and workmanship for a period of one year from the date of original installation or 18 months from the date of shipment from our factory, whichever comes first and is for the benefit of the original purchaser only, except that;

- a. with respect to the stainless steel fry pots for gas fryers, model number WFG-40-2, the stainless steel fry pot is warranted to be free from defects that could cause shortening leaks for five years from date of purchase, except that after one year replacement of fry pot only is covered at 75% of list price of kettle assembly. Frykettle includes new shrouds, insulation, flue vent, burners, thermostats and attaching hardware; travel and labor not included. Fry pots which fail due to abuse are not covered by standard or five year warranty items include but not limited to firing of burners without shortening or other cleaning solution in the fry kettle at proper level.
- b. with respect to Lite Line Products, warranty is one year parts and labor on carry-in portable models.

THIS WARRANTY IS THE COMPLETE AND ONLY WARRANTY, EXPRESSED OR IMPLIED IN LAW OR FACT, INCLUDING BUT NOT LIMITED TO, WARRANTIES OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE, AND/OR FOR DIRECT, INDIRECT OR CONSEQUENTIAL DAMAGES IN

CONNECTION WITH WELLS' PRODUCTS. This warranty is void if it is determined that upon inspection by an authorized service agency that the equipment has been modified, misused, misapplied, improperly installed, or damaged in transit or by fire, flood or act of God. It also does not apply if the serial nameplate has been removed or service is performed by unauthorized personnel. The prices charged by Wells for its products are based upon the limitations in -this warranty. Seller's obligation under this warranty is limited to the repair of defects without charge by a WELLS' factory authorized service agency or one of its sub-service agencies and is limited to a 60 mile radius to the nearest authorized service agency or one of its sub-service agencies. This service will be provided on customer's premises for non-portable models. Portable models (a device with a cord and plug) must be taken or shipped to the closest authorized service agency, transportation charges prepaid for service. In addition to restrictions contained in this warranty, specific limitations are shown in the Service Policy and Procedure Guide. WELLS' authorized service agencies are located in principal cities. This warranty is valid in the United States and Canada and void elsewhere. Please consult your classified telephone directory, your foodservice equipment dealer or write the Factory Service Department, Wells Manufacturing Company, P.O. Box 280, Verdi, Nevada 89439, phone (702) 345-0444, for information and other details concerning warranty.

SHIPPING CLAIM PROCEDURE:

For your protection, please note that equipment in this shipment was carefully inspected and packed by skilled personnel before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this shipment.

IF SHIPMENT ARRIVES DAMAGED:

1. VISIBLE LOSS OR DAMAGE: Be certain this is noted on freight bill or express receipt and signed by person delivering.
2. FILE CLAIM FOR DAMAGES IMMEDIATELY: Regardless of extent of damage.
3. CONCEALED LOSS OR DAMAGE: If damage is unnoticed until merchandise is unpacked, notify transportation company or carrier immediately, and file "concealed damage" claim with them. This should be done within (15) days of date of delivery is made to you. Be sure to retain container for inspection.

We cannot assume responsibility for damage or loss incurred in transit. We will, however, be glad to furnish you with the necessary documents to support your claim.

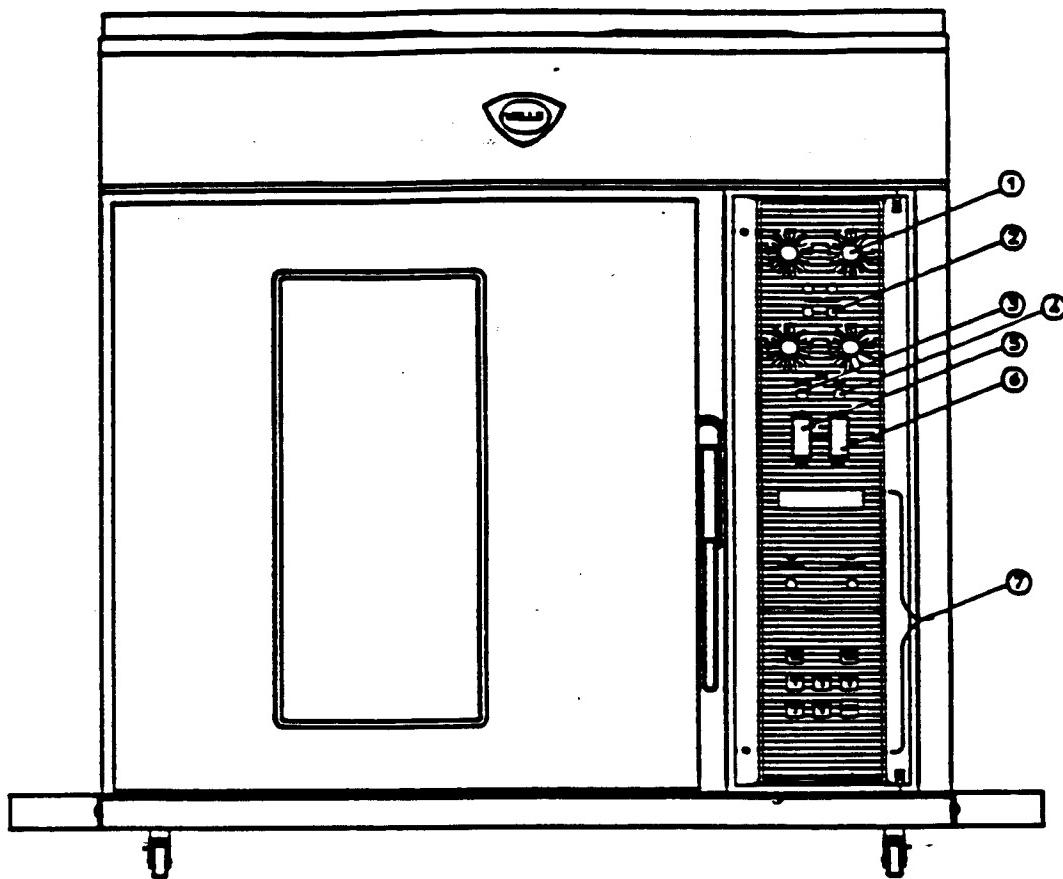
ELECTRICAL SPECIFICATION INFORMATION:

OC-4T Range top Convection Oven:

- * Voltage: 208V, 240V or 480V three phase only.

VOLTS	AMPS THREE PHASE			RENA CORD SET	KILOWATT		TOTMI
	L1	L2	L3		OVEN	HOTPLATE	
208	36.8	36.8	34.8	15-60P	5.0	8.0	13.0
240	39.2	39.2	37.4	15-60P	5.6	10.4	16.0
480	19.3	19.3	18.3	L16-30P	5.6	10.4	16.0

**WELLS RANGE TOP OVEN MODEL NO. OC-4T
CONTROLS AND FUNCTIONS**



1. INFINITE SWITCHES (4 pcs) - Control corresponding range top element from "OFF" to "HIGH" heat
2. RANGE TOP ELEMENT SIGNAL LIGHT (4 PCS) WHITE - These are indicator lights that stays "ON" continuously when the infinite switch is turned other than the "OFF" position.

3. OVEN POWER LIGHT (RED) .This light indicator is "ON" whenever power is available for the oven elements and/or oven blower motor.
4. HEAT ON LIGHT (WHITE) .This light indicator comes "ON" simultaneously with the oven elements.
5. OVEN POWER SWITCH .A three (3) position rocker switch. The top position will bring power available to oven elements and blower motor. Middle position, will turn power "**OFF**" to the oven only. Bottom position, will turn the power available to the blower motor continuously.
6. FAN SPEED SWITCH .This turns the blower motor to high or low speeds.
7. TIME & TEMPERATURE (SOLID STATE) CONTROL .Controls oven temperature, and equipped with Audio Alarm when a timing cycle is lapsed. Refer to operating instructions on page 9 for details.

FOR YOUR SAFETY

Wells "Prospector" Ovens are equipped with a grounded four-prong electrical plug. This four-prong plug is part of a system that will protect you in the event of an electrical problem in the appliance. Be sure the four-prong plug is plugged into a matching four-prong socket. DO NOT cut or break off the large fourth prong in this plug, or the protective system will not work.

IMPORTANT

Make sure incoming voltage is the same as unit is rated for. An electrical specification plate specifying rated voltage, wattage, HZ and phase of unit is attached to the oven.

Plugging oven into greater voltage than unit is rated for may cause **severe** damage to the thermostat, infinite control, elements and other components. Plugging oven into less voltage than unit is rated for may cause significant decrease in performance.

CAUTION

DO NOT SPLASH OR POUR WATER ONTO CONTROL PANELS OR WIRING.

INSTALLATION INSTRUCTIONS:

CAUTION: Installation should be done by a qualified service technician.

1. Remove Oven carefully from carton.
2. **IMPORTANT:** Read all installation instructions carefully **BEFORE** starting installation.
3. Carefully place the oven on its side, and thread legs or casters into the matching threaded holes on the bottom of the oven. Place the two casters with brakes at the front of the unit, and the remaining two at -the- rear.
4. Raise the oven to an upright position, and adjust the feet to level the oven from front to back and side to side.
5. For field wired range, install field wiring box below the level of the top elements.
6. It is the responsibility of the installer to comply with local codes.
7. Plug unit into a grounded three phase receptacle.
THAT INCOMING VOLTAGE IS THE SAME AS UNIT IS RATED FOR.
8. Any installation not matching the specification discussed in this manual will void the oven's warranty.

OPERATING INSTRUCTIONS FOR 8 KEY SOLID STATE CONTROL:

Manual Cook Mode:

1. Rotate "Temp"¹ knob to the desired cooking temperature (range 100° to 500°F). A clockwise rotation will increment the temperature in 5F intervals. Counterclockwise rotation will decrement the temperature display. The oven will start heating as soon as the set temperature is higher than the oven temperature. The temperature digits will flash and display the set temperature until the oven reaches the set temperature. Upon reaching the set temperature, these digits become static.
2. The oven may be turned off without placing the main power switch in the off position by rotating the "TEMP" knob counterclockwise until zero degrees is shown in the display.
3. Rotate "Time" knob to the desired cooking time (range 5 seconds to 12 hours). A clockwise rotation will increment time and a counterclockwise rotation decrement time. The time display digits and colon will flash when time is set, but the timer is not started.
4. To start the timer, press the "Start Timer" key. The timer digits become static during the countdown period but the colon continues to flash.
5. At the end of the time cycle, an audible alarm will sound. By pressing the "Cancel" key, the audible alarm will be shut off.

Program Cook Mode:

1. Five programmable keys are provided for presetting a time and temperature for each "PGM" key. To set the program, press and hold the appropriate "PGM" key (1-5) and turn the "Time" and "Temp" knobs to the desired time and temperature. When the "PGM" key is released, the displayed time and temperature is stored in memory.
2. The program for any "PGM" key may be recalled and displayed by momentarily pressing the "PGM" key.
3. To start a cook cycle, press the appropriate "PGM" key and the "Start Timer" key. Once the cook cycle has started, the program keys and rotary "Time" and "Temp" knobs are locked out to prevent accidental re-programming.
4. The actual oven temperature can be recalled by pressing the "Actual Temp" key.
5. At the end of the cook cycle, an audible alarm will sound. Press the "Cancel" key to shut off the audible alarm.

Temperature Offset Mode:

A user preference offset mode is provided when you feel oven cooks is too hot or too cold. This mode can be used to adjust oven controlling temperature by +1- 35F in 5° increments. This adjustment affects the entire cooking range.

- ACCESS:**
1. Set the time digits of the control to 00:00.
 2. Set the temperature between 400° and 500°F.
 3. Push and hold the start/timer key for 5 seconds.
 4. Turn either rotary dial until desired off-set is displayed.
 5. Push the actual temp key to exit.

Preheat Instructions:

1. Set the ON-OFF-FAN switch to the ON position. The red light will indicate that the power is on.
2. Turn the thermostat knob to the desired temperature. The yellow light will indicate that the heating elements are on.
3. When the yellow light goes off, the oven has reached the desired temperature and is ready for use.

CLEANING INSTRUCTIONS:

1. Turn temperature control knob to the OFF position.
CAUTION: Make sure the oven has cooled down to 150° F or below before attempting to wipe the appliance clean.
2. Wipe entire unit down using a clean cloth/sponge and soap/detergent with hot water. For burned-on foods or sauce spillage, use an abrasive cleanser and apply with stainless steel wool sponge.
IMPORTANT: Always rub in the direction of the polish lines or grain of the metal.
3. This same procedure may be applicable to darkened areas caused by oxidation.
4. Rinse unit with clean water and dry with a soft, clean cloth.

SUGGESTED TIMES AND TEMPERATURES FOR BAKING AND ROASTING

PRODUCT	Temperature (°F)	TIME (MINUTES)	NUMBER OF RACKS
BREAD PRODUCTS Hamburger Rolls Bread-1 pound Loaves Rolls Baking Soda Biscuits	300 325 300 400	15 34 16 7	3 3 (12 loaves) 5 (60 rolls) 3
PIZZA*ORDER WELLS PIZZA PLATE KIT FOR BEST RESULTS WHEN BAKING PIZZA!	450	7.	3
PASTRIES Sheet Cake (2 1/2 lbs. Per pan) Frozen Fruit Pies (46oz.) Frozen Fruit Pies(26oz.8" diameter) Sugar Cookies Danish Rolls Fruit Cakes Cake-1 pound	300 350 350 300 350 715 300	17 50 40 15 12 75 19	5 5 (10 pies) 5 (15 pies) 5 5 3 5(10 cakes)
MEATS Hamburger Patties (5 per lb. -well done) Hot Dogs Baked Stuffed Pork Chops Roast Beef (10 lb. roast)	400 300 400 30	9—10 9 40 2 1/2-3 hr.	5 (55 patties) 5(200) 5 2 (4 roasts)
FISH Fish Sticks Lobster Tails Halibut Steaks (Frozen 5oz) Baked Shrimp (Stuffed)	350 450 350 400	15 9 20 7	5 5 5 5
Turkey, Roiled (18 lb. rolls) Chicken (2~ lb. quartered) Chicken (Breasts)	310 350 350	3 3/4 hr. 30—35 30	5 5 5
Melted Cheese Saudviches Idaho Potatoes (120) Beef Pot Pies Macaroni & Cheese Turkey Pot Pies TV Dinners	400 450 400 350 400 450	4 40 3035 30 30-35 25	9 9 9 9 9 9(27)

WELLS MANUFACTURING COMPANY
SERVICE POLICY AND PROCEDURE GUIDE
ADDITIONAL WARRANTY EXCLUSIONS

1. Resetting the safety thermostats, circuit breakers, overload protectors, or fuse replacements unless warranted conditions **are** the cause.
2. All problems due to operation at voltages other than specified on equipment nameplates - conversion to correct voltage must be the customer's responsibility.
3. All problems due to electrical connections not made in accordance with electrical code requirements and wiring diagrams supplied with the equipment.
4. Calibration of heat controls after the first sixty (60) days on original components. Replacement of items subject to normal wear to include such items as knobs, light bulbs, baskets, grids, mechanical timers and thermocouples. Normal maintenance functions including lubrication, adjustments of airflow, thermostats, door mechanisms, microswitches, burners and pilot burners and replacement of fuses and indicating lights are not covered by warranty.
5. All fry pots welded in the field.
6. Deterioration of aluminum vessels due to insertion of food product or use of abrasive cleaners is not covered by warranty.
7. Full **use**, care, and maintenance instructions are supplied with each machine. Those miscellaneous adjustments noted are customer responsibility. Proper attention will prolong the life of the machine.
8. Travel mileage is limited to sixty (60) miles from an Authorized Service Agency or one of its sub-service agencies.
9. All labor shall be performed during regular working hours. Overtime premium will be charged to the buyer.
10. All genuine Wells replacement parts are warranted for ninety (90) days from date of purchase on non-warranty equipment. This parts warranty is limited only to replacements of the defective part. Any use of non-genuine Wells parts completely voids any warranty.
11. Installation, labor, and job check-outs are not considered warranty.